



# Chardonnay

<b>SOIL TYPE:</b>	Slightly stony
<b>WINEMAKING:</b>	The grapes are picked in early September. They are kept chilled to avoid oxidation of the must before fermentation, which occurs under controlled temperature between 15 and 17 °C in stainless steel containers with different selected yeasts. Malolactic fermentation is not carried out.
<b>ALCOHOL CONTENT:</b>	13 %
<b>VARIETY:</b>	Chardonnay 100%
<b>APPEARANCE:</b>	Clear straw yellow with golden tones
<b>NOSE:</b>	Very elegant and intense with notes of apple and tropical fruits. The scents ripen into nutty tones of walnut and hazelnut with an underlying honey aroma.
<b>PALATE:</b>	Very pleasant, velvety and well balanced. Easily drinkable with an equilibrated body and a long and pervasive taste. Exquisite almond and honey tones.
<b>FOOD MATCHINGS:</b>	It is an outstanding partner for any fish or shellfish courses. Excellent with poultry and light vegetable dishes.
<b>AGEING:</b>	2/3 years

